



CITY OF MANCHESTER
Health Department
Inspection Scores by Facility

Period from 7/01/2014 through 7/31/2014

Facility	Inspection Date	Score	Violation
Aramark Corporation-Kitchen, 555 Elm St	7/2/2014	95	30-BACKFLOW (HOSE ATTACHMENT) - The establishment has hose connections without proper backflow protection, ie. sinks, dishwashing areas.
Awesome Pizza 2, 444 Second St	7/30/2014	79	03-COOLING OF PHF FOOD - Potentially hazardous foods were not cooled from 140°F to 75°F in 2 hours and from 75°F to 41°F within 4 more hours. 30-BACKFLOW (AIR GAP) - The establishment did not have proper air gaps on food preparation or food containing devices, ie. food preparation sink, ice machine, ice holding containers. 41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.
Dunkin Donuts, 100 Eddy Rd	7/31/2014	99	No Critical Violations Observed
Ipswich Clambake Restaurant & Tavern, 791 Second St	7/31/2014	84	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F. 03-COOLING OF PHF FOOD - Potentially hazardous foods were not cooled from 140°F to 75°F in 2 hours and from 75°F to 41°F within 4 more hours.
John's Canteen Service, 256 Reed St	7/30/2014	93	03-COLD HOLDING TEMPERATURE - Potentially hazardous foods were not held at or below 41°F.
Neighborhood Variety, 2626 Brown Ave	7/17/2014	98	No Critical Violations Observed
Nicky D's Express, 173 Hanover St	7/21/2014	87	41-TOXICS USED - Toxic items were used in a manner not approved for food service applications or contrary to their label instructions.

Facility	Inspection Date	Score	Violation
Subway, 20 So. Main St			
	7/17/2014	97	No Critical Violations Observed
The Bakeshop on Kelley Street, 171 Kelley St			
	7/30/2014	100	00-NO VIOLATIONS NOTED DURING THIS INSPECTION - No violations were noted during this inspection.
			No Violations Observed